

JOB POSTING POSITION: KITCHEN SUPERVISOR

The Students' Union Okanagan is looking for a Kitchen Supervisor for the Well pub.

This position is Full-Time Seasonal

Hourly wage is set in the collective agreement between the UBC Students' Union Okanagan and the BCGEU Local 707 Current rate is \$20.26/HR +4% in lieu of vacation pay.

QUALIFICATIONS

The Well Kitchen Supervisor shall have the following knowledge and qualifications:

- Experience working in a commercial kitchen atmosphere
- Knowledge of food prep procedures
- Possess a Foodsafe Level 1 Certificate
- Experience executing elementary financial operations, including experience with point of sale supervision and cash management
- Excellent organizational, communication, interpersonal and problem-solving skills

Direct Service Duties

- Provide direction and supervision in a commercial kitchen atmosphere
- Act as a resource to part-time staff seeking information or advice on Well policies
- Assist/Oversee in the daily operation of The Well Student Pub
- Supervise Tire 6 staff in the kitchen
- Train Tier 6 staff on all Well policies and procedures
- Cooking and prepping food while following food safe guidelines
- Maintain a positive approach with coworkers and customers
- Comply with sanitation regulations and safety standards
- Shift work that can begin as early as 7am and end as late as 2-3am
- Learning Well policies to make a more efficient employee
- Setting up, stocking and re-stocking all stations
- Ensure quality and safety of food by performing standard and any additional sanitary measures including sweeping of the floors, cleaning surfaces and cleaning equipment
- Create new recipes with Manager
- Ensure timely preparation of all meals
- Assists with cleaning, sanitation and organization of the kitchen, walk-in coolers, and all storage areas

- Performs additional responsibilities, although not detailed, as requested by Manager/supervisors
- Arrive at work at the scheduled time
- Place orders and establish relations with vending partners

Other Duties

- Cash Handling & close out counting
- Voids and Discount approvals
- Assist/Oversee closing and opening procedures
- Liaise on all ongoing kitchen issues

Please email resume to mike.ouellet@suo.ca
Only shortlisted applicants will be contacted.